

# *Gulf Cooperation Council*

## EDICT OF GOVERNMENT

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GSO 2131 (2010) (English): Fresh fruits and vegetables - Avocado (Draft Standard)



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**اتحاد دول الخليج العربي  
GCC STANDARDIZATION ORGANIZATION (GSO)**

**مشروع عربي**

**GSO 05/FDS / CAC 197:2010 (E)  
CODEX STAN 197 : 1995 (Amended 2005)**

**الفواكه والخضروات الطرية  
Fresh fruits and vegetables - Avocado**

**إعداد**

**لجنة تقنيات خليج الشرق الأوسط للمواصفات الخليجية**

هذه الوثيقة لمشروع المواصفة الخليجية التي تمسح ما لإبداء الرأي وللمحفظ بشأوب، لذلك  
فإنه عرضاً على اللجنة ولا يجوز أن يفسر الفجوة ليها كإجراء فني فني خليجياً إلا بعنايت مديرة  
من مجلس إدارة الهيئة.

## تقديم

يتم اختيار مجلس لادول هجل س طلع بوى لادول لادلي لى اعشيت يئق اليهيت حزن في عرض هب ا. ج مزة الى طي نلى لى اصب ب نوال وقيي سرفي دول لادلي لى اعشيت، وهي هم اليهيت اعداد الى اصب ب اليهيت لادلي يئق اس طتل يئق فيئق خ خصوصت.

وقى به ج يئق اليهيت س لادول هجل س طلع بوى لادول لادلي لى اعشيت ضوي يشرب هج عوللل ج نلى فيئق سرقن 5 لى ج نلى فيئق لادلي يئق طلق بوى اصب ب نال غطيئ والرس ليعت "الجب يالى وى اصب ب يالى سريت لادوليت سرقن CODEX STAN 197- 1995 Amended 2005 "اللك بدو بلى لى نلى لى اعشيت والانجلييت والخي اصن سرجب يئق الفخى سال غطيئ ال فلي توبه ج ولى ت الإملا نلى اعشيت ال وخذة ب اعداهش شوع هلى وى اصب ب.

وقد اخ وذن ه (الى وى اصب ب ك-) هى اصب ب يئق يئق / لى ج فيئق (خلى يئق دوى داخ بلى ائ حديلا نلى عليم ورل كفي لى ج ب ع هجل س السة اليهيت سرقن )، الذي عقى يئق سري خ / / م / م، ال وى فلق / / م.

## Foreword

GCC Standardization Organization (GSO) is a regional Organization which consists of the National Standards Bodies of GCC member States. One of GSO main functions is to issue Gulf Standards /Technical regulations through specialized technical committees (TCs).

GSO through the technical program of committee TC No.:5 "Gulf technical committee for standards of food and agriculture products". Has adopted the international standard No. CODEX STAN 791:7995 Amended 2005 "Avocado ". issued by Codex Alimentarius Commission Which has been translated into Arabic. The Draft Standard has been prepared by United Arab Emirates.

This standard has been approved as a Gulf (Standard / Technical Regulation) without any technical modifications by GSO Board of Directors in its meeting No. ( ), held on / / H, / / G.

## **Fresh fruits and vegetables – Avocado**

### **1. Scope**

This Standard applies to commercial varieties (cultivars) of avocados grown from *Persea americana* Mill. (Syn. *Persea gratissima* Gaertn), of the *Lauraceae* family, to be supplied fresh to the consumer, after preparation and packaging. Parthenocarpic fruit and avocados for industrial processing are excluded.

### **2. COMPLEMENTARY STANDARDS**

- 2.1 GSO No. (9) : "Labeling of prepackaged foodstuffs".
- 2.2 GSO No. (150) : "Expiration dates for food products".
- 2.3 GSO No. (7694) : "General principles of food hygiene".
- 2.4 GSO/CAC No. (193) : "general standard for toxins and contaminants".
- 2.5 GSO No. 21: "Hygienic regulations in food plants and their personnel".
- 2.6 GSO No. (1016) "Microbiological criteria for food stuffs – Part 1".
- 2.7 GSO No. (382): "Maximum allowable limits of pesticides residue in agricultural and food products– Part 1".

### **3. PROVISIONS CONCERNING QUALITY**

#### **3.1 MINIMUM REQUIREMENTS**

In all classes, subject to the special provisions for each class and the tolerances allowed, the avocados must be:

- 3.1.1 whole;
- 3.1.2 sound, produce affected by rotting or deterioration such as to make it unfit for consumption is excluded;
- 3.1.3 clean, practically free of any visible foreign matter;
- 3.1.4 practically free of pests affecting the general appearance of the produce;
- 3.1.5 practically free of damage caused by pests;
- 3.1.6 free of abnormal external moisture, excluding condensation following removal from cold storage;
- 3.1.7 free of any foreign smell and/or taste;
- 3.1.8 free of damage caused by low temperatures;
- 3.1.9 having a stalk not more than 10 mm in length which must be cut off cleanly. However, its absence is not considered a defect provided the

place of the stalk attachment is dry and whole.

3.1.10 The avocados must have been carefully picked. Their development should have reached a physiological stage which will ensure a continuation of the maturation process to completion. The mature fruit should be free of bitterness.

The development and condition of the avocados must be such as to enable them:

3.1.10.1 to withstand transport and handling; and

3.1.10.2 to arrive in satisfactory condition at the place of destination.

### 3.2 CLASSIFICATION

Avocados are classified in three classes defined below:

#### 3.2.1 “Extra” Class

Avocados in this class must be of superior quality. In shape and colouring they must be characteristic of the variety. They must be free of defects, with the exception of very slight superficial defects, provided these do not affect the general appearance of the produce, the quality, the keeping quality and presentation in the package. If present, the stalk must be intact.

#### 3.2.2 Class I

Avocados in this class must be of good quality and show the typical colour and shape of the variety.

The following slight defects, however, may be allowed, provided these do not affect the general appearance of the produce, the quality, the keeping quality and presentation in the package:

3.2.2.7 slight defects in shape and colouring;

3.2.2.2 slight skin defects (corkiness, healed lenticels) and sunburn; the maximum total area should not exceed 4 cm<sup>2</sup>.

3.2.2.3 The defects must not, in any case, affect the flesh of the fruit.

3.2.2.4 The stalk, if present, may be slightly damaged.

#### 3.2.3 Class II

This class includes avocados which do not qualify for inclusion in the higher classes, but satisfy the minimum requirements specified in Section 2.1 above. The following defects, however, may be allowed, provided the avocados retain their essential characteristics as regards the quality, the keeping quality and presentation:

3.2.3.7. defects in shape and colouring;

3.2.3.2 skin defects (corkiness, healed lenticels) and sunburn; the maximum total area should not exceed 6 cm<sup>2</sup>.

3.2.3.3 The defects must not, in any case, affect the flesh of the fruit.

3.2.3.4 The stalk, if present, may be damaged.

#### 4. PROVISIONS CONCERNING SIZING

Size is determined by the weight of the fruit, in accordance with the following table<sup>1</sup>:

Size Code	Weight(in grams)
2	> 1220
4	781 to 1220
6	576 to 780
8	461 to 575
10	366 to 460
12	306 to 365
14	266 to 305
16	236 to 265
18	211 to 235
20	191 to 210
22	171 to 190
24	156 to 170
26	146 to 155
28	136 to 145
30	125 to 135

The minimum weight of avocados must not be less than 125 g.

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1( Nevertheless, no account should be taken for a given fruit of a deviation of more or less than 2% with regard to the size code indicated.

**5. PROVISIONS CONCERNING TOLERANCES**

Tolerances in respect of quality and size shall be allowed in each package for produce not satisfying the requirements of the class indicated.

**5.1 QUALITY TOLERANCES****5.1.1 “Extra” Class**

Five percent by number or weight of avocados not satisfying the requirements of the class, but meeting those of Class I or, exceptionally, coming within the tolerances of that class.

**5.1.2 Class I**

Ten percent by number or weight of avocados not satisfying the requirements of the class, but meeting those of Class II or, exceptionally, coming within the tolerances of that class.

**5.1.3 Class II**

Ten percent by number or weight of avocados satisfying neither the requirements of the class nor the minimum requirements, with the exception of produce affected by rotting, marked bruising or any other deterioration rendering it unfit for consumption.

**5.2 SIZE TOLERANCES**

For all classes, 10% by number or weight of avocados corresponding to the size immediately above or below that indicated on the package.

**6. PROVISIONS CONCERNING PRESENTATION****6.1 UNIFORMITY**

The contents of each package must be uniform and contain only avocados of the same origin, variety, quality and size. The visible part of the contents of the package must be representative of the entire contents.

**6.2 PACKAGING**

Avocados must be packed in such a way as to protect the produce properly. The materials used inside the package must be new<sup>2</sup>, clean, and of a quality such as to avoid causing any external or internal damage to the produce. The use of materials, particularly of paper or stamps bearing trade specifications

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<sup>2</sup> For the purposes of this Standard, this includes recycled material of food-grade quality.



is allowed, provided the printing or labelling has been done with non-toxic ink or glue.

Avocados shall be packed in each container in compliance with the Recommended International Code of Practice for Packaging and Transport of Fresh Fruits and Vegetables.

#### 6.2.1 Description of Containers

The containers shall meet the quality, hygiene, ventilation and resistance characteristics to ensure suitable handling, shipping and preserving of the avocados. Packages must be free of all foreign matter and smell.

### 7. LABELLING

#### 1.1 CONSUMER PACKAGES

Without prejudice to what has been mentioned in the Gulf standard in item (2.1), the following specific provisions apply:

##### 1.1.1 Nature of Produce

If the produce is not visible from the outside, each package shall be labelled as to the name of the produce and may be labelled as to name of the variety.

#### 1.2 NON-RETAIL CONTAINERS

Each package must bear the following particulars, in letters grouped on the same side, legibly and indelibly marked, and visible from the outside, or in the documents accompanying the shipment. For produce transported in bulk, these particulars must appear on a document accompanying the goods.

##### 1.2.1 Identification

Name and address of exporter, packer and/or dispatcher. Identification code (optional)<sup>3</sup>.

##### 1.2.2 Nature of Produce

Name of the produce if the contents are not visible from the outside. Name of the variety or commercial type (optional).

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<sup>3</sup> The national legislation of a number of countries requires the explicit declaration of the name and address.

However, in the case where a code mark is used, the reference “packer and/or dispatcher (or equivalent abbreviations)” has to be indicated in close connection with the code mark.

1.2.3 Origin of Produce

Country of origin and, optionally, district where grown or national, regional or local place name.

1.2.4 Commercial Identification

7.2.4.1 Class;

7.2.4.2 Size expressed in minimum and maximum weight in grams;

7.2.4.3 Code number of the size scale and number of fruits when it is different from reference number;

7.2.4.4 Net weight (optional).

1.2.5 Official Inspection Mark (optional)

**8. CONTAMINANTS**

8.1 The produce covered by this Standard shall comply with the maximum levels of the Gulf Standard for Contaminants and Toxins in Food and Feed (mentioned in item 2.4).

8.2 The produce covered by this Standard shall comply with the maximum residue limits of the Gulf Standard for pesticides (mentioned in item 2.7).

**9. HYGIENE**

9.1 The products covered by the provisions of this standard shall be prepared and handled in accordance with the appropriate sections of the Gulf standard mentioned in item 2.3, and other relevant Gulf texts such as Gulf Standard mentioned in item 2.5.

9.2 The products should comply with microbiological criteria for food stuffs mentioned in item 2.6.